

CHAPTER I

INTRODUCTION

1.1. Background of Study

The author has tried many restaurants but the author never tried fine dining. Fine Dining always prioritize plating and looks of each kind of dishes. The author is interested to work in the fine dining as an intern in Ledoyen French Dining. Ledoyen French Dining is a restaurant that serves food with a fine dining experience. Ledoyen French dining also has Lunch bistrot with kinds of French menus.

The author chooses Ledoyen French Dining because of the various menu and beautiful plating. Ledoyen French Dining is also unique because in general, fine dining only has set menus, but Ledoyen has ala carte and set menu and also has lunch bistrot.

Ledoyen also have several seasonal degustation menu, like Christmas event, valentine event, Ramadhan event, and collaboration menu. The menu is expensive but it is worth to try because the chef made the dishes with a perfect taste with Indonesian people and foreigner people. Ledoyen is an amazing restaurant because of the perfect services and has a good time management in serving dishes and desserts.

The author has been in Garde Manger (GDM or cold kitchen) for 3 months and Pastry Kitchen for the last 3 months. The author is recruited as a stagiare. The author objectives are to learn and gain skills and techniques in the kitchen. Plating in fine dining is one of the most important criteria in Fine Dining standard. Hygiene and sanitation are also important to be learned by the author.

1.2.Industrial Training Objectives

- To understand the real kitchen flow in culinary industries.
- To gain theoretical and practical skills.
- To improve social skills and team work in the kitchen.
- To learn about the importance of hygiene and sanitation in the real kitchen industries.
- To be more creative in plating dishes (culinary and baking).
- To be responsible and good at managing kitchen.

1.3.The Benefits of Internship

1.3.1. For Students

- Gain practical and theories skills.
- To become mentally and physically strong.
- To learn more about market place of restaurants.
- To be independent and mature in solving problems.
- To gain connections between the author and staffs in the future.
- To support the workforce to maximize productivity.
- Have experience in real kitchen industries.

1.3.2. For Ottimmo International

- To add connections between the university and restaurant or hotel.
- To see the improvement of students after 2 years learning about Culinary Arts and Baking Pastry.
- University can improve the quality of their graduated through internship work experience.
- University will be well-known in the industrial world.

1.3.3. For Ledoyen French Dining

- Company can get good quality of worker in a more practical way
- Utilizing the trial period of an intern to recognize workforce potential.
- By having an intern, the company can save recruitment costs.
- Improving company qualities and image.